



Criocabin ERGO ER400 1250 Hot Case Bain-Marie with end walls

\$9,063.60 +GST

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CRIOCABIN-ERGO-400-1250 is a popular curved glass self-contained serve over deli counter. The model is suitable for delicatessen goods, sandwiches, salads, cold pastries and cheese. With ventilated defrost with compressor stop to prevent ice build up.

Description

Criocabin ERGO ER400 1250 Hot Case Bain-Marie

Features include:

- Overhead heating lamps
- Lower heating and humidification via bain-marie
- Electronic float for water filling

- Curved lift-up glass
- Stainless steel internal bain-marie
- Rear slides
- Optional Castor wheels
- 3 phase

Additional Information

Country of Manufacture	Italy
External Colour	Black
Brand	Criocabin
Model	CRE_ER400/1250
Temperature Operating Range C	65Â°C
External Dimensions (mm)	1330mm (L) x 1160mm (D) x 1200mm (H)
Power Information	400V/3Ph/15 Amp hard wired
Power Usage	61kWh
Other Details	ERGO - note: price excludes end walls.
Interior Lighting	Yes, with Internal Light Switch
Internal Colour	Stainless Steel
About the Product	Criocabin ERGO ER400 1250 Hot Case Bain-Marie is a commercial serve-over hot food counter with an overhead heating lamp and made of stainless steel. ERGO ER400 1250 is suitable for meals at catering.
Manufacturer's Suggested Retail Price	\$10,790.00